
Kona Coffee Onion Jam

Total time: 35 min Yield: 1 serving

Ingredients

3 Maui onions
3 Tbsp avocado oil
1 cup 100% Kona coffee
1/4 cup macadamia nuts
1/4 fresh ginger, ground
1 tsp cane sugar
1/2 tsp salt
1/4 tsp black pepper

Prep Time: 5 min Cooking Time: 30 min Total Time: 35 min

Instructions

Cook onions in hot avocado oil in large skillet over medium high heat for 15 to 20 minutes. Stir in coffee, macadamia nuts, ginger, cane sugar, salt and black pepper. Cook for 5 to 10 minutes or more stirring occasionally until liquid has evaporated.

Serve on top of crostini or crackers. Can also be used to top beef or pork.

Source:

Sherry Eischen, Kona Coffee Recipe Contest Winner: Amateur Savory – 2nd Place